PTAŊYÉTU • FALL

PLANT • WATHÓTHO

MAPLE BEANS 16
Candied Walnuts

MAPLE ROASTED SQUASH 22
Seasonal Squash • Slaw • Mojo De Ajo
Tortillas

THREE SISTERS SALAD 16
Seasonal Squash • Tepary Bean • Hominy
Poblanos

YUCA FRIES 15
Mojo De Ajo • Choice of 2 Sauces

MUSHROOM CHOWDER 12
Corn Fried Mushrooms • Sage Oil

HAND HARVESTED WILD RICE 15
Dried Berries • Puffed Wild Rice

MARICHOU 15
Caramelized Sweet Corn • Onion • Tomato
Warrior Seasoning Blend

SWEET POTATOES 18
White Sweet Potato • Maple Chili Crisp • Scallion

TO SHARE • WAKŠÍKA THAŊKA

STUFFED POBLANO 45
Wild Rice • Tepary Bean • Hominy Picadillo
Green Pepián Mole • Tortillas

GRILLED BLACK COD 75
Sumac-Brined • Pico De Gallo • Chimichurri • Tortillas

DUCK BREAST* 50
Ancho-Brined • Plum & Sumac Glaze

BISON RIBEYE* 95
Demi-Glace • Pickled Fresnos • Crispy Onions

INDIGENOUS SURF & TURF* 115
Elk T-Bone • Lobster • Uni
Garlic Bone Marrow Butter

GAME • THADÓ

BEAN DIP & LOBSTER* 35
Tostadas • Pickled Onion

GAME TARTARE* 35
Garlic Sage Oil • Cured Egg Yolk • Huckleberry Aioli
Bison Dust • Fermented Plum

OYSTERS* 35
Blackberry Mignonette

CRICKETS & POPCORN* 12
Roasted Crickets • Candied Seeds
Maple Sumac Popcorn

BISON BONE MARROW 45
Cassava Bread • Herb Salad • Mojo De Ajo

TURKEY GREENS 15
Smoked Turkey • Onion • Crispy Garlic

GREEN BEANS* 18
Duck Remoulade • Crispy Onions

SWEET • SKÚYA

ZHIISHIIBAAWAN CUSTARD 15
Vanilla Maple Custard • Sumac • Maple
Sweet Potato Chips

SPOONBREAD 15
Hot Honey • Berries

CORN COOKIES 12
Seasonal Jam

SAUCES • IYÚDTHUŊ • 2

CHIMICHURRI • WOJAPI • GARLIC SQUASH AIOLI*
REMOULADE* • JALAPEÑO AIOLI* • GREEN PEPIÁN MOLE
CORN JAM • GUAJILLO SALSA • CHILE CRISP
AVOCADO TOMATILLO SALSA • HOT SAUCE

Vegan
Contains Nuts
Contains Shellfish

OWAMNI
BY THE SIOUX CHEF

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CRICKETS & POPCORN* 12
Roasted Crickets • Candied Seeds
Maple Sumac Popcorn

BISON BONE MARROW 45
Cassava Bread • Herb Salad • Mojo De Ajo

TURKEY GREENS 15
Smoked Turkey • Onion • Crispy Garlic

GREEN BEANS* 18
Duck Remoulade • Crispy Onions

SWEET • SKÚYA

ZHIISHIIBAAWAN CUSTARD 15
Vanilla Maple Custard • Sumac • Maple
Sweet Potato Chips

SPOONBREAD 15
Hot Honey • Berries

CORN COOKIES 12
Seasonal Jam

SAUCES • IYÚDTHUŊ • 2

CHIMICHURRI • WOJAPI • GARLIC SQUASH AIOLI*
REMOULADE* • JALAPEÑO AIOLI* • GREEN PEPIÁN MOLE
CORN JAM • GUAJILLO SALSA • CHILE CRISP
AVOCADO TOMATILLO SALSA • HOT SAUCE

• *Vegan*
• *Contains Nuts*
• *Contains Shellfish*

OWAMNI
BY THE SIOUX CHEF

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PTAŊYÉTU • FALL

PLANT • WATHÓTHO

MAPLE BEANS 16
Candied Walnuts

MAPLE ROASTED SQUASH 22
Seasonal Squash • Slaw • Mojo De Ajo
Tortillas

THREE SISTERS SALAD 16
Seasonal Squash • Tepary Bean • Hominy
Poblanos

YUCA FRIES 15
Mojo De Ajo • Choice of 2 Sauces

MUSHROOM CHOWDER 12
Corn Fried Mushrooms • Sage Oil

HAND HARVESTED WILD RICE 15
Dried Berries • Puffed Wild Rice

MARICHOU 15
Caramelized Sweet Corn • Onion • Tomato
Warrior Seasoning Blend

SWEET POTATOES 18
White Sweet Potato • Maple Chili Crisp • Scallion

TO SHARE • WAKŠÍKA THAŊKA

STUFFED POBLANO 45
Wild Rice • Tepary Bean • Hominy Picadillo
Green Pepián Mole • Tortillas

GRILLED BLACK COD 75
Sumac-Brined • Pico De Gallo • Chimichurri • Tortillas

DUCK BREAST* 50
Ancho-Brined • Plum & Sumac Glaze

BISON RIBEYE* 95
Demi-Glace • Pickled Fresnos • Crispy Onions

INDIGENOUS SURF & TURF* 115
Elk T-Bone • Lobster • Uni
Garlic Bone Marrow Butter

GAME • THADÓ

BEAN DIP & LOBSTER* 35
Tostadas • Pickled Onion

GAME TARTARE* 35
Garlic Sage Oil • Cured Egg Yolk • Huckleberry Aioli
Bison Dust • Fermented Plum

OYSTERS* 35
Blackberry Mignonette

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Maple Sumac Popcorn

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Tortillas

THREE SISTERS SALAD 16
Seasonal Squash • Tepary Bean • Hominy
Poblanos

YUCA FRIES 15
Mojo De Ajo • Choice of 2 Sauces

MUSHROOM CHOWDER 12
Corn Fried Mushrooms • Sage Oil

HAND HARVESTED WILD RICE 15
Dried Berries • Puffed Wild Rice

MARICHOU 15
Caramelized Sweet Corn • Onion • Tomato
Warrior Seasoning Blend

SWEET POTATOES 18
White Sweet Potato • Maple Chili Crisp • Scallion

TO SHARE • WAKŠÍKA THAŊKA

STUFFED POBLANO 45
Wild Rice • Tepary Bean • Hominy Picadillo
Green Pepián Mole • Tortillas

GRILLED BLACK COD 75
Sumac-Brined • Pico De Gallo • Chimichurri • Tortillas

DUCK BREAST* 50
Ancho-Brined • Plum & Sumac Glaze

BISON RIBEYE* 95
Demi-Glace • Pickled Fresnos • Crispy Onions

INDIGENOUS SURF & TURF* 115
Elk T-Bone • Lobster • Uni
Garlic Bone Marrow Butter

GAME • THADÓ

BEAN DIP & LOBSTER* 35
Tostadas • Pickled Onion

GAME TARTARE* 35
Garlic Sage Oil • Cured Egg Yolk • Huckleberry Aioli
Bison Dust • Fermented Plum

OYSTERS* 35
Blackberry Mignonette

CRICKETS & POPCORN* 12
Roasted Crickets • Candied Seeds
Maple Sumac Popcorn

BISON BONE MARROW 45
Cassava Bread • Herb Salad • Mojo De Ajo

TURKEY GREENS 15
Smoked Turkey • Onion • Crispy Garlic

GREEN BEANS* 18
Duck Remoulade • Crispy Onions

SWEET • SKÚYA

ZHIISHIIBAAWAN CUSTARD 15
Vanilla Maple Custard • Sumac • Maple
Sweet Potato Chips

SPOONBREAD 15
Hot Honey • Berries

CORN COOKIES 12
Seasonal Jam

SAUCES • IYÚDTHUŊ • 2

CHIMICHURRI • WOJAPI • GARLIC SQUASH AIOLI*
REMOULADE* • JALAPEÑO AIOLI* • GREEN PEPIÁN MOLE
CORN JAM • GUAJILLO SALSA • CHILE CRISP
AVOCADO TOMATILLO SALSA • HOT SAUCE

• *Vegan*
• *Contains Nuts*
• *Contains Shellfish*

OWAMNI
BY THE SIOUX CHEF

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May we use cookies to track your activities? We take your privacy very seriously. Please see our privacy policy for details and any questions.Yes No

PTAŊYÉTU • FALL

PLANT • WATHÓTHO

MAPLE BEANS 16
Candied Walnuts

MAPLE ROASTED SQUASH 22
Seasonal Squash • Slaw • Mojo De Ajo
Tortillas

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Poblanos

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